



THE MARC

• BAR •

Served Daily 3pm – 11pm

BREAD SERVICE

FRESH FOCACIA // 10

Choice of Extra Virgin Olive Oil & Balsamic Vinegar or
Butter & Sea Salt

STARTERS & SNACKS

CHARCUTERIE BOARD FOR TWO // 29

Assortment of Cheeses & Cured Meats, Olives, Giardiniera Pickles,
Stone-Ground Mustard, Nuts, Crackers

TRUFFLE FRIES // 9

Truffle Salt | Chive | Parsley | Aioli

SEASONAL VEGETABLE CRUDITÉ // 13

Preserved Lemon and White Bean Dip | Crackers | Olive Oil | Smoked Paprika

JUMBO PRAWN COCKTAIL // 19 *

Oregon Bay Shrimp | Classic Cocktail Sauce | Butter Crackers

SOUP & SALADS

SOUP OF THE SEASON // 12

THE MARC SALAD // 15

Local Greens | Fine Herbs | Shallot | Crushed Hazelnuts
Rogue Creamery Smokey Blue Cheese | Strawberry Vinaigrette

THE WHITMAN CAESAR // 18

Romaine | House Dressing | Parmigiano Reggiano | Anchovy Fillet | Pangrattato

Add Protein to Any Salad

*Chicken Breast // 7**

*6oz Grilled Sirloin Cap Steak // 18**

*Jumbo Prawns // 12**

ENTREES

CLASSIC SMASH BURGER // 17*

6oz Patty | Shredded Lettuce | Secret Sauce | House B&B Pickle
American Cheese | Truffle Fries

SHAVED PRIME RIB SANDWICH // 23

John's Bolio Bread | Sweet Onion Jam | Provolone | Arugula | Sauce au Poivre
Truffle Fries

SPINACH CAVATELLI // 27

Oyster Mushroom | Ricotta | Preserved Lemon

PAPPARDELLE BOLOGNESE // 29

Braised Beef | Chili Crisp | Parmigiano Reggiano

STEAK FRITES // 38 *

8oz Hanger Steak | Truffle Fries | Garlic Demi-Glace
-Add Sauce Au Poivre // 4

ALASKAN COD FISH & CHIPS // 22 *

Coleslaw | Tartar Sauce | Truffle Fries | Lemon

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Special preparation available upon request. Please make your server aware of any food allergies you have. For parties of 6 or more, a 20% gratuity will be applied.



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BEVERAGES

WHITMAN OLD FASHIONED // 19.28

Bacon Fat Washed Bourbon | Black Pepper Syrup | Black Walnut Bitters
Brandied Cherry

-Crafted by Kalani Cayaban-

GRASS IS GREENER // 17

Hendricks Gin | Cucumber | Mint | Lime | St Germain | Soda

-Crafted by Deanna Sikma-

QUETZALCŌĀTL // 17

Reposado Tequila | House Made Chocolate Amaro | Pineapple | Lime
Habenero Bitters | Agave Syrup | Cinnamon

-Crafted by Aubrey Meliah-

LA PINATA // 16

Watermelon-Infused Rum | Raspberry Liqueur | Lime | Strawberry Syrup

-Crafted by Joel Ortega-Osorio-

THE TOUCHET GLOW // 16

Vodka | Matcha Powder | Lavender Syrup | Sipsmith Sloe Gin
Coconut Milk

-Crafted by Amanda Cottrill-

WILL UBE MINE // 17

House Made Ube Cream Liqueur | Black Tea | Planteray OFTD Rum
Thai-Spiced Caramel

-Crafted by Aubrey Meliah-

OAXACAN FIRECRACKER // 17

Xicaru Espadin Mezcal | Pomegranate Liqueur | Lime | Scappy's
Firewater Bitters

-Crafted by Kalani Cayaban-

THE GIRLFRIEND EXPERIENCE // 16

Gin | Passionfruit | Orgeat | Lime | Angostura Bitters

-Crafted by Aubrey Meliah-

WALLA SANGRIA // 15

Blood Orange and Spice-Infused Wine | DW Brandy | Blackberry
Liqueur | Orange | Soda Water

-Crafted by Kevin King-

COFFEE AND CIGARETTES // 16

Gin | Iced Coffee | Campari | Fernet Branca | Grenadine

-Crafted by Lesley Kilgore -

ZERO PROOF

MIONETTO SPRITZ // 14

Mionetto Aperitivo, Zero Proof Prosecco, Lemon

HERBALIZED DAIQUIRI // 14

Pathfinder 'Hemp & Root', Lime, Orgeat Almond Syrup

FRENCH 86 // 14

Empress 1908 Alcohol-Free Gin | Lemon | Simple Syrup | Zero Proof Prosecco

STRAWBERRY & MINT MULE // 12

Housemade Strawberry Syrup, Lime, Mint, Ginger Beer

For parties of 6 or more, a 20% gratuity will be applied which is paid directly to the team members serving you.



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WINES BY THE GLASS

SPARKLING

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| Tirriddis, House Blanc Columbia Valley, WA, NV | 12 |
| Pierre Sparr, Crémant D'Alsace Brut Rosé, NV | 16 |
| Elentone, Shadowplay, Sparkling Pinot Noir Rosé, Rainmaker Vineyard Columbia Gorge, WA, 2020 | 25 |

WHITE

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|--|----|
| Gorgiste, Grüner Veltliner Columbia Gorge, WA, 2023 | 16 |
| Lucius, Concrete Albarino Lawrence Vineyard, Royal Slope, WA, 2023 | 14 |
| Walla Walla Vintners, Sauvignon Blanc Les Collines Vineyard, Walla Walla Valley WA, 2023 | 14 |
| August Forest, Viognier Carousel Vineyard, Yakima Valley, WA, 2024 | 16 |
| L'Ecole No. 41, Marcus Whitman Chardonnay Columbia Valley, WA, 2022 | 14 |

ROSÉ

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| Dama Wines, Rosé of Cabernet Franc Columbia Valley, WA, 2024 | 12 |
| Open Soul, Rosé of Pinot Noir Willamette Valley, OR, 2024 | 15 |

RED

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| Flâneur, Pinot Noir Willamette Valley, OR, 2023 | 19 |
| Mercer Wine Estates, Small Lot Merlot Horse Heaven Hills, WA, 2021 | 15 |
| Saviah Cellars, The Stones Speak Estate Syrah Walla Walla Valley, WA, 2022 | 19 |
| L'Ecole No. 41, Marcus Whitman Red Blend Columbia Valley, WA, 2022 | 16 |
| Long Shadows, Chester Kidder Cabernet & Syrah, Columbia Valley, WA, 2021 | 25 |
| Sagemoor, Estate Cabernet Sauvignon Columbia Valley, WA, 2022 | 18 |